*Consuming raw or undercooked meat, shellfish, poultry, fish or eggs may increase your risk of foodborne illness. Any of these items may be served raw or undercooked or may contain raw or undercooked ingredients. These items may be cooked to your order. *GF - Gluten Friendly* - made with ingredients that do not naturally contain gluten. Items may contain less than 20 ppm of gluten as our kitchen is not a gluten free environment.

appetizers

prime steakhouse meatballs 16 / 20
prime beef + pork - family recipe

chef's cut hanging bacon 29
truffle honey - togarashi - colorado farms

crispy shrimp 31
sweet thai chili - garlic aioli

fresh burrata 31
tomato jam - smoked sea salt - pickled onion

pacific yellowtail hamachi* 39
crispy shallot - yuzu ponzu - chive - heart of palm

torched scallops + caviar* 39
yuzu ponzu - truffle crèma - siberian osetra caviar

new england lobster rolls 39
maine lobster - butter poached - grilled new england roll

braised pork belly 24
local honey - sweet thai chili - sautéed spinach

heirloom tomato & king crab GF 48
fresh avocado - basil purée

A5 kobe "wine fed" ny strip* GF 135
sliced - 3oz portions - seared

wagyu beef tartare* 43
deviled egg mousse - grilled soft bread

rhode island calamari & shrimp 27
cherry peppers - buttermilk - seasoned flour

maine lobster escargot 38
chick lobster - truffle mornay sauce - caviar

crispy shrimp deviled eggs 24
deviled eggs - parmesan - crispy shrimp

chicken fried lobster tails 56
crispy - chesapeake bay seasoning - green chili aioli

sautéed shrimp vince 45
chardonnay - garlic butter - parmesan herb toast

salads

roasted beet GF 16
ruby + golden beets - goat cheese - pistachios

chopped napa GF 18
heirloom cherry tomatoes - radicchio
white balsamic - miso honey - toasted sesame seeds

steak knife BLT wedge GF 19
baby iceberg head - shaft's blue cheese CA
bacon lardon - heirloom cherry tomato

48 caesar with warm poached egg* 20
romaine - poached farm fresh egg - warm croutons

superfood GF 19
baby lettuce - sriracha sunflower seeds - seasonal berries
goat cheese - champagne fig dressing

heirloom tomato GF 19
champagne vinaigrette - feta crumbles - micro arugula - sea salt

boursin cheese whipped potatoes GF 16
yukon + russets - classic fine herb garlic boursin - sweet cream

loaded baked potato GF 16
wisconsin cheddar - crispy bacon lardon - chives - sour cream

crisp french fries 16
pecorino - white truffle oil - rosemary

chef daniel's au gratin potatoes GF 24
caramelized onion - gouda - mozzarella

FAMILY 48 OWNED

raw bar

fresh seafood tower

your choice of fresh shellfish items
from our raw bar including:

daily fresh oysters* GF mp
east coast + west coast - champagne mignonette

colossal shrimp cocktail GF 13 each
house-made cocktail sauce - atomic horseradish

iced norwegian king crab legs GF mp
house-made cocktail sauce - drawn butter
atomic horseradish - creamy mustard

maine lobster cocktail GF mp
house-made cocktail sauce - drawn butter
atomic horseradish - creamy mustard

caviar

pure osetra sturgeon

our caviar is sustainably and
ethically raised in poland & italy

caviar cones* 75 / 150
2 pcs or 4 pcs - siberian osetra
horseradish crème fraîche - gold leaf

sasanian siberian osetra* 150
medium dark pearls - crisp - nutty
fresh blinis - traditional accompaniments

sasanian royal osetra* 250
large amber pearls - nutty - velvet texture
fresh blinis - traditional accompaniments

sasanian imperial osetra* 350
large golden pearl - buttery, salty - hazelnut
fresh blinis - traditional accompaniments

Steak 48®

featuring prime steaks & chops

responsibly farmed and wet aged 28 days - hand cut in house by our master butcher

small

ny strip* GF	12oz		65
grass fed ny strip* GF	12oz		65
petite filet mignon* GF	8oz		68
bone-in filet mignon* GF	12oz		82
steak farina* our bone-in filet with an egg	12oz		83
australian tajima wagyu filet* GF	8oz	limited availability	mp
A5 kobe wine fed* GF hikami farm	3oz	available in 3oz portions	135

regular

ny strip* GF	16oz		79
filet mignon* GF	12oz		82
bone-in kc strip* GF	18oz		82
bone-in ribeye* GF	22oz		85
bone-in filet mignon* GF	18oz		95
45 day dry aged bone-in ribeye* GF	22oz		105
kosher bone-in ribeye* GF	22oz	limited availability	135
australian tajima wagyu filet* GF	12oz	limited availability	mp
bone-in wagyu tomahawk* GF snake river farms	46oz		295

enhancements

sautéed blue cheese GF 8 - black truffle green peppercorn 4 - truffle butter GF 9 - crispy shrimp 12 - crab cake "oscar" 26
chef style burrata GF 10 - black truffle sautéed maine lobster GF 58 - butter poached norwegian king crab GF 49

sides matter

shells + cheese 18
boursin cheese + 9 month aged sharp white cheddar
garlic breadcrumbs - caramelized

whipped praline sweet potato 19
madagascar vanilla bean - mascarpone
candied pecans - streusel crisp

crispy hasselback potato 19
smoked sea salt - truffle butter - chive cream cheese sauce

sautéed sweet corn GF 16
cilantro - chopped parsley

blistered shishito peppers 16
charred lemon aioli - smoked garlic - crispy shallots

roasted brussels sprouts GF 19
sea salt - bacon lardon - get these!

creamed spinach + artichoke 18
chopped spinach - smoked garlic - artichoke hearts - sweet cream

Ocean 48

our fresh seafood

Ocean 48's fresh fish is responsibly sourced from
sustainable fisheries when available

shetland island salmon* 51
braised GF or spiedini - scottish coast

wild caught hokkaido island sea scallops* GF 62
chardonnay lemon butter - sea salt

maryland style lump crab cakes* 61
jumbo lump crab - old bay seasoning - buttered bread crumbs

chilean sea bass* GF 67
braised GF or spiedini - chardonnay - sea salt - cracked pepper

whole jumbo norwegian king crab legs GF mp
drawn butter - shell split

north atlantic twin lobster tails GF mp
broiled - drawn butter - paprika

enhancements

fresh chopped herbs + tomatoes + evoo GF 6
chardonnay butter with shallots + fresh mint GF 6
black truffle sautéed maine lobster GF 58
butter poached norwegian king crab GF 49
crab cake "oscar" 26

more than steak

bone-in iberico pork chops* GF 59
double cut - heritage breed southern spain

bone-in veal chop* GF 79
broiled - northern midwest farms

australian heritage whole rack of lamb* GF mp
all natural - ranch raised

corn crème brûlée 21
sweet corn - cream - turbinado sugar

sautéed wild mushrooms GF 19
seasonal variety - garlic - parsley - thyme

fire roasted cauliflower GF 21
caramelized - smoked basil aioli - aged pecorino

broccoli, spinach or asparagus GF 18
sautéed - sea salt - shaved parmesan

king crab + shrimp + shells + cheese 52
boursin cheese - 9 month aged white cheddar
butter poached - lemon reduction

DMRev 10-21-25